

SOWK Restaurant's Menu

Welcome to our your very own
Secret and Private Beach Restaurant & Bar only we know !

This menu is of course our official menu but do not hesitate to speak to our chef Nay Nay directly or via Whatsapp as here at SOWK we are here to adapt all to your taste.

We cater Thai and Burmese food only but we will adapt it to your taste but most importantly make you discover dishes that are not on this menu.

Speak to us and let us surprise you. The prices are the same. Your pleasure, discovery and satisfaction is our only goal and passion here at SOWK and food plays an essential role.

Opening times:

Our Private Restaurant and Bar are open from 8h30am to 5pm every day.
On request (before 2pm) our Private Restaurant & Bar will be available for you for dinner or drinks, Restaurant will close at 9h30pm (last dinner slot is 8pm) & Bar will close at 10pm.

Where does my food come from ?

99% of our food is produced on the island, with no chemicals or comes from our garden. All dishes are prepared fresh. This is why we need to know if you can before 2pm so we can shop for you the best products. Farm to table is simply common sense to us and you can visit our local partner farm which also provides us with our soaps, shampoos, oils, etc.

Prices:

Prices are subject to 10% service charge, taxes are included.

Drink's Menu

Our Private Restaurant and Bar are open from 8h30am to 5pm every day. On prior request we will be happy to open the bar for you until 10pm.

Water

(our own spring water filtered by UV & reverse osmosis system)

FREE

Soda Water (Sparkling water)

100,- THBs

Fruit Shakes

Mango, pineapple, watermelon, dragon fruit

300 - THBs

add Ginger, honey, mint or basil

Beer

220,- THBs

Sprite

150 - THBs

Coke regular or zero

150 - THBs

Pineapple Juice

150 - THBs

Mango Juice

150 - THBs

Orange Juice

150 - THBs

Some Cocktails Only You ! Know ...

Our Private Restaurant and Bar are open from 8h30am to 5pm every day. On prior request we will be happy to open the bar for you until 10h00pm.

I WANT TO TASTE KOH PHANGAN

Our unique blend. Between Detox and Retox deeply attached to Thailand a voyage in itself.
Gin, Organic Kombucha, Organic local limes, Malibu, a bit of coconut sugar.

THAIPIRINHA or CAIPIRINHA

Caipirinha but with local Thai Chalong Bay and bit of spiciness, very refreshing
Chalong Bay Rum (prized Rhum), One organic local lime, sparkling water, a bit of coconut sugar
(with or without chili).

I AM UNDER THE COCONUT TREES

Refreshing, light, sunny and coconutty, Chalong bay Rum (prized Rhum), Malibu, Organic local
Coconut water and local organic lime

SOTOS LIKES KOH PHANGAN

A light, juicy, dream in the mouth with a hint of lemongrass Vodka, Tangerine, Cucumber, Local
lime Juice

PLEASE SAIL ME NOW TO CHALONG BAY

This cocktail will bring you the best of its flavour Chalong Bay Rum, Organic local Mangosteen,
Passion Fruit juice, Organic local Lime, Organic Cucumber a bit of coconut sugar

PRICES:

Cocktails 400 ฿, Long Drinks 300 ฿

Some Wines Only We Know

Travel is about discoveries. True to our goal we always favor local & quality. Did you know that Thailand offers amazing wines' experiences ?

Red Wines

Wolf II, Thailand (Cabernet & Merlot)	Easy to drink with complex rich aroma	1100,-
Chateau de Loei Top Drop Red, Thailand (Blend of grapes)	Light, easy to drink	1100,-
Monsoon Valley, Thailand (Merlot)	Medium bodied, fresh acidity with a smooth finish	2000,-
Cuvée de Siam Monsoon Valley, Thailand (Shiraz & Sangiovese)	Rich aromas. Full bodied, silky structure polished tannins an amazing discovery will make you love Thailand. It resembles great Côte du Rhône (Nuit Saint Georges).	3600,-

White Wines

Knight Black Horse, Thailand (Chardonnay)	Full bodied, floral, nice palate after taste	1100,-
Monsoon Valley, Thailand (Colombard)	Light, complex aromas of citrus & green apple	1500,-
Granmonte Springs, Thailand (Chenin Blanc)	Multi awarded, Mid-body and fruity wine	1700,-
Monsoon Valley Signature White, Thailand (Chenin Blanc)	Mid bodied, fruit, multi award winning wine	3600,-

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Sparkling Wines

Monsoon Valley Brut Prestige White, Thailand (Colombard)	Aromatic, fruity , semi dry & thin bubbles	1600, -
Gran Monte Sparkling Rose Brut, Thailand	Fresh, bubbly, vibrant with snappy acidity	1600, -
Monsoon Valley Brut, Blanc de Blanc, Thailand	Fresh, fruity and beautiful finish	3800, -

Rose Wines

Monsoon Valley Shiraz, Thailand (Shiraz & Syrah)	Fruity, light, dry & fresh	1400, -
Monsoon Blended Rose (Colombard / Chenin blanc & shiraz)	Fruity, mid body & firm acidity	1400 -
Gran Monte Sakuna, Thailand (Shiraz & Syrah)	Fresh, floral, light smoky flavour. A beautiful discovery.	1600, -

Coffee Menu

Our Private Restaurant and Bar are open from 8h30am to 5pm every day.
Coffee and tea served from 08h30am - 17:00pm

Cappuccino - Iced Cappuccino

Latte - Iced Latte

Espresso - Iced Espresso

Long Black - Iced Long Black

Americano - Iced Americano

Flat White - Iced Flat White

Mocha - Iced Mocha

Macchiato - Iced Macchiato

Prices:

Served Hot or Over Ice - One Shot 250 THBs or Double Shot 300 THBs

Tea Menu

Our Private Restaurant and Bar are open from 8h30am to 5pm every day.
Coffee and tea served from 08h30am - 17:00pm

Black Tea - Iced Black Tea

Thai Tea - Iced Thai Tea

Fresh Mint Tea - Iced Fresh mint Tea

Ginger Tea - Iced Ginger Tea

Honey and Lemon Grass Tea - Iced Honey Lemon Tea

Blue Lotus Flower - iced blue lotus flower Tea

Mixed Flower - Iced mixed flower Tea

Butterfly Pea Flower - Iced Butterfly Pea Flower

Jasmine Flower - Iced Jasmine Flower Tea

Blood Dragon - Iced Dragon Blood Tea

Prices : Served Hot or Over Ice - 250 THBs

A la Carte - Lunch Menu

Our Private Restaurant and Bar are open from 8h30am to 5pm every day.

Lunch menu served from 13:30 pm - 17:00pm

Ginger Burmese Salad

350,- THBs

Lemongrass salad

350,- THBs

Horseshoe Leaves Burmese
Salad

350,- THBs

Burmese Tea Leaves Salad

350,- THBs

Glass Noodle Salad

520,- THBs

Pad Thai (Thin rice noodles)
Chicken or Tofu with vegetables

520,- THBs

Pad See Ew (Flat wide rice
noodle) – Chicken or Tofu with
vegetables

520,- THBs

Chicken Satay Wrap with Potato
Balls

520,- THBs

Club Sandwich with Potato Balls

520,- THBs

Fresh spring rolls with satay sauce
with Chicken or Tofu

350,- THBs

Snacks

Our Private Restaurant and Bar are open from 8h30am to 5pm every day.

Popcorn

150,- THBs

Fried Cashew Nuts

150,- THBs

Fried Crispy Rice Cakes

150,- THBs

Banana Crisps

150,- THBs

Frozen Banana Ice Lolly Dipped In Organic Peanut Butter

150,- THBs

Purple Sweet Potato Crisps

150, - THBs

Coconut Sugar Candy

150, - THBs

Dinner Menu

Starters

Som Tam - Fresh green papaya salad

Burmese Tea Leaves Salad

Horseshoe Leaves Burmese Salad

Laab Gai - Minced Chicken Salad

Pad Kra Pau - Fried Basil and Chili

Tood Gatiam Plik Thai - Fried Garlic & Pepper

Pliu Waan - Sweet and Sour

Pad Pad Bung - Fried Morning Glory

Pad King - Fried Ginger

Tom Yum – Thai famous soup

Tom Kha – Coconut soup

Pad Thai - Fried Rice Noodle Special

Pad See Ew - Fried Big Flat Rice Noodles

Kao Pad - Fried Rice

Main Courses

**The following dishes can be made with:
Chicken or Shrimp or Seafood**

Burmese Style Curry

Massaman Curry

Kiau Waan - Green Curry

Penang Curry

Pad Met Mamuang - Fried Cashew Nut

Desserts

Banana or Mango Flambée with Rum

Homemade Panacotta & organic fruit jam

Banana or Mango Coconut milk soup

Prices:

3 Courses : 1,850THBs per person or

2 Courses : 1,550THBs per person

Sunset Special Menu

Elevate your evening and choose between our standard and/or our sunset special menu dishes with a private beach cocktail set up.

Included: a private cocktail area with bed on our lawn or the beach, with 2 cocktails of your choosing and 3 dishes including from our exclusive menu.

Starters - specials

Birds nest Burmese egg curry with crunchy pickled vegetables

Green mango Salad with pan fried fish

Pomelo salad with grilled shrimps

Main Courses - Specials

Catch of the day - Steamed whole Fish with assortment of sauces

Catch of the day - Flitted and Grilled with assortment of sauces

Seared duck breast on Thai style mashed potatoes, with a sweet and spicy sauce

Thai mushroom and coconut risotto with Pan fried Fish

Desserts - specials

Mango with basil infused sticky rice

Ginger and mango crème brûlée

Price: 2650 thb per person

SOWK Signature Dinner Experiences

Dinner Experiences you can choose from our Standard Menu or Specials Menu.

Must be booked 1 day in advance.

Sunset Cocktail Bed evening on the Beach and dinner at the restaurant

3 course meal with 2 cocktails

2650 THBs, per person

Romantic Dinner on the Beach, with sunset cocktail set up

3 course meal with 2 cocktails

19,600, THBs

BBQ Grass set up - Bamboo open fire cooking experience on the Grass set

up with 2 cocktails

8,500 THBs Per Person

BBQ Beach set up - Bamboo open fire cooking experience on the Beach

up with 2 cocktails

10,500 THBs Per Person

Romantic Dinner set up on the Grass - Food and Drink Excluded

4500 THBs

Enhance your experience - Private Fire Show imagined and performed by
international artists

4500 THBs Per Hour add additional artists for an extra 3000 THBs per performer.

Breakfast Menu

Complimentary when booking directly through our website.
Served at our beach front restaurant from **08:30 PM - 14:00 PM.**

Eggs

Scrambled - over easy - welldone
Fried - over easy - welldone
Boiled with dipping toast - over easy - welldone
Poached Eggs
Omelet - 3 Cheeses, Ham, Mushrooms, Onions, Tomato

Savour Extras

Sauteed Mushrooms
Crispy Bacon
Potato Hash Brown Balls
chicken sausage
Ham plate
Cheese plate
Tomatoes Fresh Or Grilled
Seasonal Salad
Bread - Whole wheat, 4 Grains, White

Sweet Dishes

Pancakes With Banana and Chocolate
French Toast With Caramelized Bananas
French Toast With Honey And Mango
Mango, Pineapple, Banana, Lime and Ginger Smoothie Bowl
Dragon Fruit, Banana, Mango Smoothie Bowl
Chia Seed Pudding (vegan)

Sweet Extras

Fresh Tropical Fruits
Plain Yogurt
Organic Coconut yogurt (Vegan)
Granola & Raisins
Strawberry and Mango Jam